



THE SWEET FINISH

TRADITIONAL FLAN (SERVES 10) \$40

vanilla custard, caramelized sugar

TRES LECHES CAKE (SERVES 10) \$45

evaporated milk + sweetened condensed milk + heavy cream, sponge cake, tequila whipped cream icing, fresh fruit

CHURROS (2 PIECES) \$3/PP

crispy traditional churros, dusted in cinnamon and sugar, choice of strawberry, caramel, & chocolate sauce.

NEED SERVICE WARE FOR YOUR GUESTS?

- * Add plates, bowls & individually-rolled plasticware: \$1.5 per guest
- * To-go chafing warming kits: \$10 per kit
- * Stress-free delivery & set up



Let Social Cantina take care of every detail of your event or party with our fresh, scratch-made Mexican street fare, and stress-free delivery and service options.

events@thesocialcantina.com

APR21



CATERING

MENU



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ALL PRICING PER PERSON | MINIMUM ORDERS FOR 20.

APERITIVOS

CHIPS & HOUSE MADE SALSA (V) (GF) \$2

house tortilla chips and choice of roasted tomato, salsa verde, chile de árbol or mango habanero

+ ADD: 2nd salsa for \$1

GUACAMOLE (V) (GF) \$4

house-made tortilla chips with choice of guacamole:

TRADICIONAL avocados, pico de gallo, jalapeños, cilantro

CALI STYLE (V) (GF) avocados, cucumbers, pico de gallo, cilantro and a blend of seasonings

MEXICAN STREET CORN (GF) \$2

char-grilled corn served on the cob (**elotes**) or off the cob (**esquites**) with chipotle aioli, cotija cheese and cilantro

JALAPEÑO RELLENOS (GF) \$3

fresh jalapenos stuffed with cream cheese, wrapped in applewood smoked bacon, topped with adobo crema served with guacamole and pico de gallo

SIGNATURE SOCIAL TACO BAR

Give your guests an elevated taco experience with our prepared Signature Tacos. Served with a side of cilantro lime rice, choice of house made salsa, and chips.

+ ADD: guac for \$1/pp

SIGNATURE A CHOOSE TWO + additional for \$3/pp \$13

* **AMERICANO** adobo marinated seared pork, grilled pineapple, guac, arugula, queso fresco

* **CARNITAS** citrus marinated pork, pico de gallo, cabbage, queso fresco, salsa verde, cilantro

* **CHICKEN TINGA** tinga adobo marinated grilled chicken, cabbage, tropical salsa, avocado, tomatillo crema, queso fresco

SIGNATURE B CHOOSE TWO + additional for \$3/pp \$17

* **CARNE ASADA** grilled skirt steak, chimichurri, sautéed peppers/onions, radish, queso fresco

* **FRIED AVOCADO** battered avocado, lettuce, adobo crema, romaine lettuce, radish, pico de gallo, queso fresco

* **PORK BELLY** pork belly, pickled red onion, avocado, pico de gallo, cotija

* **SHRIMP VERDE** grilled shrimp, arugula, radish, avocado, queso fresco, pineapple habanero crema, tropical salsa



MAKE IT VEGAN!

substitute the animal protein in any item with Impossible Meat Substitute.

TRADICIONALS

ENCHILADAS (GF) \$7.5

serving of 2 enchiladas with your choice of filling, cilantro lime rice and charro beans

CHICKEN TINGA corn tortillas, tinga sauce, melted mixed cheese, adobo crema, pico de gallo

PORK CARNITAS corn tortillas, melted mixed cheese, tomatillo crema, salsa verde, pico de gallo

+ ADDITIONAL ENCHILADA \$3.25

QUESADILLA \$8

toasted flour tortilla stuffed with mixed cheese and your choice of filling. served with roasted red salsa, tomatillo crema

+ ADD PEPPERS AND ONIONS \$2
REPLACE CARNE ASADA \$1
IMPOSSIBLE MEAT SUBSTITUTE \$2

TAMALES \$8

2 tamales, cilantro lime rice and charro beans

CHICKEN tomatillo crema, salsa verde, cilantro

CARNITAS adobo sauce, adobo crema, pico de gallo

MUSHROOM (V) roasted red salsa, pico de gallo

+ ADDITIONAL TAMALE \$2.5